

A Q U A

COASTAL CUISINE

FOR THE TABLE

Butterbean Hummus 17
roasted olives, parsley oil, brioche fry bread
(vegan/gf possible)

Banchan 7
grilled zucchini "kimchee", sesame broccoli,
coriander beets (gf, vegan)

Pimento Cheese Bruschetta 16
pickled okra & jalapeños (v)

CHEF'S FIRST COURSES

Shiso Leaf Wraps 17
crispy pork belly, charred spring onion,
cucumber, chilis (gf)

Gnocchi Ravioli 18
pine nut ricotta filling, parsnip cream, black truffle purée (v)

Yellowfin Tuna Tartare* 22
preserved lemon, dill, pickled mustard seed
puffed rice

Crab Fritters 24
rangoon style, basil sweet chili, lemongrass emulsion

CHILLED

30g Osetra *Cavi Caviar 98
brioche, creme fraiche, hard cooked egg
chive (gf possible)

Crab Boil Poached Jumbo Shrimp 18/36
peppadew cocktail sauce, tarragon crema
(gf) served six or twelve
wine pairing: Brut Gratien & Meyer Crémant (Loire Valley) 14

Half Shell Oysters* 18/36
champagne mignonette, peppadew
cocktail sauce, fried saltines (gf possible)
served six or twelve
wine pairing: Champagne Nicolas Feuillatte Brut (Chouilly, FR) 16

Maine Lobster 27/54
creamy tarragon sauce, peppadew cocktail
sauce (gf) served half/whole
wine pairing: Chardonnay Sonoma-Cutrer 2023 (Russian River) 16

Seafood Tower* 60
half maine lobster, four shrimp,
four oysters, tuna tartare, mignonette
peppadew cocktail sauce, fried saltines
wine pairing: Albariño Terras Gauda 2023 (Rias Baixas) 12

CRISP GREENS

Embellishments
grilled shrimp 12 | salmon* 14
chicken 8 | portobello 8

Grilled Radicchio 16
local NC goat cheese, mango, pepita crunch
hot honey vinaigrette (gf/v/vegan possible)

House Salad 15
roquefort, heirloom tomato, cucumber, red
wine shallots, candied pecans, banyuls
vinaigrette (gf possible)

Caesar Salad 14
crisp baby gem, garlic breadcrumbs
parmesan (gf possible)

SEASONAL PLATES

Shio Koji Salmon* 36
mushroom dumplings, cauliflower, radish, snap peas, shanxi butter
wine pairing: Pinot Noir Sonoma Cutrer 2023 (Russian River) 16

Spinach Fettuccine 28
pea shoots, spring onions, snap peas, lemon, calabrian chili, reggiano (v, vegan possible, gf possible)
wine pairing: Pinot Grigio Santa Margherita 2024 (Alto Adige) 18

Iberico Pork Secreto "Marbella" 44
green olives, capers, dried plums, grilled radicchio, artisan grits (gf)
wine pairing: Zinfandel Boneshaker (Lodi) 12

Asparagus Mushroom Stir Fry 28
baby bok choy, black lentils, japanese vinaigrette (vegan, gf)
wine pairing: Grüner Veltliner Aichenberg (Austria) 12

SIDES

Artisan Cheddar Grits (gf) 8
Duck Fat Potato Stack (gf) 8
Three Cheese Baked Mac 8
Mary's Collard Greens (gf) 8

SHOALS CLUB CLASSICS

Blackened Fish of the Day MP
artisan cheddar grits, creole crab sauce (gf)
wine pairing: Albariño Terras Gauda 2023 (Rias Baixas) 12

Cornmeal-Crusted Flounder 38
deviled egg tartar sauce, hop & johns collard greens
wine pairing: Sauvignon Blanc Grand Fossil Sancerre 2024 (Loire Valley) 18

Niman Farms Prime Filet 78
shoyu burgundy sauce, confit mushrooms, duck fat potato, asparagus
wine pairing: Cabernet Sauvignon McNab Ridge 2020 (Mendocino) 18

Bell + Evans Chicken 32
camembert, country ham, fingerling potato, lemon garlic jus (gf possible)
wine pairing: Chenin Blanc Simonsig 2024 (South Africa) 12

FOOD + BEVERAGE TEAM

Keith Doherty
executive chef

Michelle Alexander
food + beverage director

Ky Ambro
chef de cuisine

Jose Molina
restaurant manager

v - vegetarian | gf - gluten free | df - dairy free

**Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: *These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourn illness especially if you have certain medical conditions